

## **Buttercream Stuffed Colorado Apricots with Hazelnut Anglaise and Apple-Port Reduction**

*Chef Lawrence Johnson, Briarhurst Manor, Manitou Springs, CO*

Serves 10

### **Ingredients:**

10 fresh Austin Family Farm Colorado Apricots  
2.5 quarts water  
2.75 Cups sugar  
.25 teaspoon Colorado Mountain Spice allspice  
.25 teaspoon Colorado Mountain Spice clove  
1 teaspoon lemon juice  
12 Cherry Creek Farm egg yolks  
1 vanilla bean  
.5 pound Epicurean Butter Company unsalted butter  
1.5 Cups Circle A shelled, roasted hazelnuts  
1.5 Cups crème anglaise  
1.5 C. Excelsior Orchards apple cider  
1 C. Port

### **Instructions:**

#### **Poaching Liquid**

Heat to boiling:

2.5 quarts water  
.75 Cups sugar  
.25 teaspoon allspice  
.25 teaspoon clove  
1 teaspoon lemon juice

#### **Buttercream Filling:**

12 egg yolks  
1 vanilla bean  
.5 Cup water  
.5 Cup sugar  
.5 pound Room temperature unsalted butter

Beat egg yolks until thick, lemon colored and ribboning. Add seeds from vanilla bean. Combine the sugar and water and bring to a 250\* boil. Beat the hot sugar into the egg yolks, continue beating until cool, and then gradually beat in the butter.

#### **Hazelnut Anglaise**

1.5 Cups shelled, roasted hazelnuts  
1.5 Cups sugar  
1 Tablespoon water  
1.5 Cups crème anglaise

Combine sugar and water and bring to a medium boil, cook until sugar mixture turns a golden color, about 10 minutes. Spread hazelnuts out on a sheet pan, pour the sugar mixture over the nuts and allow to cool until hard. Put in a food processor and pulse until well chopped. Stir into crème anglaise.

#### Apple-Port Reduction

1.5 Cups Apple cider

1 Cup Port

Combine in a saucepan and reduce over low heat to 1/4 of the original volume, about .75 Cups total. Cool and pour into a plastic squirt bottle.

#### Method

Count out 10 nicely shaped fresh Colorado apricots, carefully remove the pits and pour the boiling poaching liquid over the apricots, be sure that all of the apricots are immersed. Place the apricots in the refrigerator overnight. The next day remove the apricots from the poaching liquid; they can now be filled with the butter cream by inserting a piping bag into the hollow core. Reserve the poaching liquid for use in other sauces and presentations

To serve, spoon a small amount of the nougat sauce onto a serving plate so as to form a pool. Arrange a filled apricot in the center of the plate or in a baked cinnamon scented filo cup and drizzle with the apple-port sauce. Garnish with fresh mint and berries if desired.

#### Wine Pairing:

Spero Winery 2004 Cherrywine